

CHRISTMAS EVE 2018

FIRST COURSE

Salami - Charcuterie

Italian cured meats, pickled vegetables, truffle grainy Dijon, Grana Padano **\$22.88**

Buffalo Mozzarella

Buffalo milk mozzarella, heirloom cherry - tomatoes,
fresh herb mix, basil infused extra virgin olive oil, 25 year old balsamic vinegar **\$21.88**

Caesar salad

Romaine hearts, white cannellini bean - artichoke salad, San Daniele prosciutto crisp **\$18.88**

Carpaccio

Thinly sliced raw Angus Reserve beef tenderloin, crispy capers,
black truffle vinaigrette, aged Asiago **\$19.88**

Barbabietole

Roasted beets, candied walnuts, micro basil,
Okanagan goat cheese mousse, raspberry vinaigrette **\$18.88**

Cozze

Simmered Totten Inlet mussels, white wine herb broth, potato frites **\$21.88**

Calamari

Crispy tempura baby calamari, tiger prawns, toasted garlic, jalapeno lime reduction **\$20.88**

Foie Gras

Seared Quebec No1 foie gras, toasted brioche, sour cherry compote, mint - walnut crumble **\$31.88**

SECOND COURSE

Strozzapretti Bolognese

Strozzapreti pasta, tomato meat ragù, parmigiano reggiano **\$29.88**

Linguine ala carbonara

Linguine pasta, double smoked - Applewood bacon, Atlantic lobster,
green pea, Parmigiano Reggiano, quail egg yolk **\$37.88**

Guilio's pasta

Spaghettini pasta, black-tiger prawn, capers, garlic - pepperoncino olive oil,
crispy prosciutto / bread crumbs **\$31.88**

Truffle Tagliatelle

Fresh shaved Périgord truffle, mixed mushrooms, white truffle butter **\$38.88**

Gnocchi al pomodoro

Gluten - free potato dumplings, san marzano-roma tomato sauce, cheese gratin **\$29.88**

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MAIN COURSE

Agnello

Australian roasted lamb tenderloin, herb Dijon encrusted, roasted cauliflower, celery root purée, rosemary - demi glaze **\$49.88**

Manzo

Grilled 12 oz. Alberta Angus Reserve beef rib eye, tempura onion rings, Parmigiano Reggiano gratinée **\$48.88**

Pollo

Pan seared organic chicken, black truffle vinaigrette, olive sun dried tomato - feta cheese toasted quinoa, fresh shaved Italian truffle **\$39.88**

Anatra

Pan seared Fraser Valley duck breast, vegetable tart, fig - chestnut marmalade, herb salad **\$41.88**

Sable fish

Slow roasted Alaskan black cod, Meyer lemon vinaigrette, green onion - potato croquette, rainbow chard **\$44.88**

Filetto

Salt - peppered crusted Alberta Angus Reserve beef tenderloin, braised veal cheek, carrot three ways, Barolo - balsamic demi **\$54.88**

DESSERT

La Creazione

Warm white chocolate mascarpone cheesecake, phyllo pastry sour cherries, raspberry coulis **\$16.88**

Torta Di Pera

Pear - almond tart, butterscotch sauce, vanilla bean gelato **\$16.88**

Torta d'Amore

Warm decadent chocolate soufflé, vanilla bean gelato **\$16.88**

Tiramisu

Layered creamy mascarpone, lady fingers, amaretto cookie, espresso-Kahlua mousse **\$16.88**